



**RENT A CHEF**  
Personalized Catering Services by Chef Remy

## Entrees - 3<sup>rd</sup> Course

Please select a common choice of one

Roasted Eggplant and Zucchini Primavera [V]  
Farfalle, Cherry Tomato, Garlic, Chili Flakes and Fresh Herbs

Fresh Spinach and Ricotta Ravioli [V]  
Fresh Tomato Concasse, Basil Oil and Shaved Parma

Broiled Local Lobster Tails - Cayman Style  
Rice and Beans, Sauteed Veggies and Fried Plantain

Broiled, Grouper with Orange-Chardonnay Cream  
Garlic Mash Potato and Organic Baby Veggies

Seafood Delight – Lobster, Shrimp and Fresh Fish  
Lemon Butter, Fingerling Potato and Veggie Bouquet

Tandoori Wild Salmon  
Basmati Pilaf, Mango Chutney, Papadom and Asian Slaw

Seafood Linguine  
Lobster, Shrimp, Scallops with Chili Flakes, and Grape Tomato

Oven-Roasted Sea Bass with Truffle Butter  
Asparagus Bundle and Parsley Fingerling Potato

Broiled, Jumbo Madagascar Prawns  
Served with Creamy Spaghetti Carbonara and Rapini

Blackened, Local Snapper Fillet with Avocado-Mango Salsa  
Parsley Potato and Veggies

Chicken Parmigiana  
Served Over Linguine Alfredo and Sauteed Rapini





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Chicken Tikka Masala  
Basmati Pilaf, Mango Chutney, Papadom and Raita

Rosemary Organic Chicken Breast  
Fresh Mushroom Ravioli, Walnuts and Porcini Cream Sauce

Greek Chicken Kebabs  
Grilled Pita Bread, Root Veggies and Tzatziki Sauce

Bacon-Wrapped Stuffed Chicken with Swiss Cheese  
Over Fresh Mushroom Ravioli, Asparagus Spears in Porcini Cream

Grilled, NY Striploin Steak with Peppercorn Sauce  
Roast Potato and Veggie Bundle

Filet Mignon with Parsley Béarnaise Sauce  
Port Reduction, Garlic Mash Potato and Veggies

Marinated Lamb Chops with Cilantro-Mint Pesto  
Served over Roast Fingerling Potato and Broccolini

Grilled Maple-Dijon Pork Chop  
Garlic Mash Potato and Organic Veggies

Centre-Cut Pork Chop with Caramelized Apples and Figs  
Red Wine Reduction and Grilled Veggies

Mustard-Herb Crusted Lamb Rack  
Mint Jus, Fingerling Potato and Veggies

Jerk Pork Tenderloin with Caramelized Plantains  
Rice and Beans, and Curried Coconut Veggies

